

2012 Zythos Zombie Island

American IPA

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.86 gal

Boil Time: 60 min

End of Boil Volume: 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Single Stage

Taste Notes:

Date: 11/1/2012

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 759

Brewhouse Efficiency: 75.00 %

Est Mash Efficiency: 81.3 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
12 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	80.0 %
1 lbs	Munich Malt- 10L (10.0 SRM)	Grain	2	6.7 %
1 lbs	Victory Malt (25.0 SRM)	Grain	3	6.7 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	3.3 %
8.0 oz	Caramel/Crystal Mal - 60L (60.0 SRM)	Grain	5	3.3 %
0.35 oz	Citra [12.40 %] - First Wort 20.0 mir	Hop	6	5.9 IBUs
0.35 oz	Zythos [12.00 %] - First Wort 20.0 mir	Hop	7	5.7 IBUs
1.50 oz	Citra [12.40 %] - Boil 20.0 mir	Hop	8	23.1 IBUs
1.50 oz	Zythos [12.00 %] - Boil 10.0 mir	Hop	9	13.3 IBUs
1.25 oz	Citra [12.40 %] - Boil 5.0 mir	Hop	10	9.5 IBUs
1.25 oz	Zythos [12.00 %] - Boil 1.0 mir	Hop	11	9.2 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #-04) [23.66 ml]	Yeast	12	-
2.00 oz	Zythos [12.00 %] - Dry Hop 7.0 Day:	Hop	13	0.0 IBUs
1.50 oz	Citra [12.00 %] - Dry Hop 7.0 Day:	Hop	14	0.0 IBUs

Beer Profile

Est Original Gravity: 1.067 SG

Est Final Gravity: 1.018 SG

Estimated Alcohol by Vol: 6.5 %

Bitterness: 66.7 IBUs

Est Color: 9.1 SRM

Measured Original Gravity: 1.065 SG

Measured Final Gravity: 1.017 SG

Actual Alcohol by Vol: 6.3 %

Calories: 220.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge

Sparge Water: 4.54 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 15 lbs

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Mash PH: 5.2C

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.63 gal of water at 164.4	154.0 F	60 min

Sparge Step: Fly sparge with 4.54 gal water at 170.0

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% the time)

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PS
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PS
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

3 gypsum
5 ca. chloride
5 epsom

mashed at

fermented at 64 degrees for 7 days... major ferment done by day
finished at 1.01

added 4 oz dry hops for 7 day

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